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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of: Ying Zheng et al.

Confirmation No. 8420

Application No.: 10/661,397

Group Art Unit: 1761

Filing Date: September 11, 2003

Examiner:

For: STABILIZED AROMA-PROVIDING
COMPONENTS AND FOODSTUFFS
CONTAINING SAME

Attorney Docket No.: 88265-7228

REQUEST FOR CORRECTION OF FILING RECEIPT

Office of Initial Patent Examination
Customer Service Center
Commissioner for Patents
P.O. Box 1450
Alexandria, Virginia 22313-1450

Sir:

A filing receipt for the above-identified application has been received and the following corrections are respectfully requested:

Please insert the priority data to read as follows:

Under Domestic Priority Data:


After "This application is a CON of PCT/EP02/03026 03/13/2002"
please insert

-- which claims the benefit of 60/278,506 filed March 23, 2001 --

Copies of the incorrect filing receipt, cover page of publication no. WO 02/076237 along with a copy of the inventors' declaration are enclosed herewith in support of this change. No fee is believed to be due for this submission. Please charge any required fees to WINSTON & STRAWN LLP Deposit Account No. 50-1814.

Respectfully submitted,

Date: May 13, 2004


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Enclosures



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APPL NO.	FILING OR 371 (c) DATE	ART UNIT	FIL FEE REC'D	ATTY. DOCKET NO	DRAWINGS	TOT CLMS	IND CLMS
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28765
 WINSTON & STRAWN
 PATENT DEPARTMENT
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 WASHINGTON, DC 20005-3502



CONFIRMATION NO. 8420

FILING RECEIPT



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Date Mailed: 01/16/2004

Receipt is acknowledged of this regular Patent Application. It will be considered in its order and you will be notified as to the results of the examination. Be sure to provide the U.S. APPLICATION NUMBER, FILING DATE, NAME OF APPLICANT, and TITLE OF INVENTION when inquiring about this application. Fees transmitted by check or draft are subject to collection. Please verify the accuracy of the data presented on this receipt. If an error is noted on this Filing Receipt, please write to the Office of Initial Patent Examination's Filing Receipt Corrections, facsimile number 703-746-9195. Please provide a copy of this Filing Receipt with the changes noted thereon. If you received a "Notice to File Missing Parts" for this application, please submit any corrections to this Filing Receipt with your reply to the Notice. When the USPTO processes the reply to the Notice, the USPTO will generate another Filing Receipt incorporating the requested corrections (if appropriate).

Applicant(s)

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Domestic Priority data as claimed by applicant

This application is a CON of PCT/EP02/03026 03/13/2002
 WHICH CLAIMS THE BENEFIT OF 60/278,506 FILED MARCH 23, 2001

Foreign Applications

If Required, Foreign Filing License Granted: 01/16/2004

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Title

Stabilized aroma-providing components and foodstuffs containing same

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Declarations under Rule 4.17:

— as to applicant's entitlement to apply for and be granted
a patent (Rule 4.17(ii)) for the following designations AE,
AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA,
CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES,
FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
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MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU,
SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG,
UZ, VN, YU, ZA, ZM, ZW, ARIPO patent (GH, GM, KE, LS,
MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent
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BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC,
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MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH,
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For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.

(54) Title: STABILIZED AROMA-PROVIDING COMPONENTS AND FOODSTUFFS CONTAINING SAME

(57) Abstract: Stabilized aroma-providing components such as chocolate, tea or coffee aromas that are stabilized against loss or degradation of desirable flavor or sensory characteristics of its aroma during storage. The stabilizing agent is present with the aroma-providing component in an amount effective to chemically interact with compounds in the aroma-providing component to:
(a) provide increased amounts of desirable compounds that impart desirable flavor or sensory characteristics to the aroma; or (b) reduce the amount of undesirable compounds that suppress desirable flavor characteristics or that contribute to or generate undesirable flavor or sensory characteristics in the aroma. The stabilizing agent preferably is a nucleophile that contains sulfur or nitrogen, such as sulfur dioxide, sulfites, compounds or substances that contain or generate sulfites, thiols, amines or amino acids, cysteine, glutathione or an enzyme. The stabilized aroma-providing component retains the desirable flavor and sensory characteristics of the aroma for a time period of at least six months to one year or longer.

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